

salad specials

Lunch Only

Jumbo Shrimp Salad 🍷

Jumbo Shrimp Lightly Floured, Seasoned and Pan Grilled with Olive Oil and Garlic over Mixed Greens with Homemade Dressing.

"Crispy Golden" Fish Salad 🍷

Seasonal Fillet Fish Pan Fried in Olive Oil and Crispy Garlic over Mixed Greens with Homemade Dressing.

Chicken Anchovy Salad

Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovy. Served with Mixed Greens.

sandwich specials

Lunch Only

prepared with homemade baked bread, served with a house side salad and home made dressing.

Salami or Prosciutto Sandwich (Cold Cut)

Meatball or Sausage Sandwich

Eggplant Parmigiana Sandwich

Sausage Pepper Sandwich

Chicken Parmigiana Sandwich

Fish Sandwich

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

appetizers

cold appetizers

Home Made Cold Antipasto

Prosciutto, Salami, Cheese, Anchovies, Marinated Vegetables and Olives over a Bed of Romaine Lettuce with Home Made Vinaigrette Dressing.

Roasted Peppers

Artichoke Peperonata

Marinated Artichoke Hearts, and Roasted Peppers Served in a Home Made Vinaigrette Dressing.

Prosciutto and Melone

Italian Ham and Melon.

Salami, Cheese, and Anchovies

Carpaccio**

Thin Sliced Raw Beef Filet Mignon.

Jumbo Shrimp Cocktail

hot appetizers

Garlic Bread

Mozzarella in Carrozza

Deep Fried Mozzarella Cheese.

Calamari in Carrozza

Deep Fried Calamari.

Fried Calamari Legs

Deep Fried Calamari Legs Served with a Special Tartar Sauce..

Eggplant Rollatini

Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.

Grilled Portobello Mushroom with Eggplant

Grilled Whole Portobello Mushroom with Diced Eggplant, Red Roasted Pepper, Onion, Sweet Basil in Balsamic Vinegar.

Fried Crab Cake

Shrimp Alla Basil

Shrimp Cooked with White Wine, Butter and Fresh Basil.

Zuppa Di Clam Appetizer

Fresh Clams in a Red Wine Tomato Sauce.

Fresh Clams Scampi Appetizer

Fresh Clams in Olive Oil, Garlic, White Wine and Butter.

Fresh Clam Casino Appetizer

Fresh Clams with Bacon, Onion, Basil, White Wine and Butter.

Home Made Hot Antipasto

Mixed Seafood in Garlic, Spicy Cayenne and Paprika with White Wine Butter Sauce.

Hot Carpaccio**

Thin Sliced Raw Beef Filet Mignon Served over Sliced Lettuce with Mushroom Butter Sauce.

soup

Pasta Fagioli

Macaroni and Beans Soup, with Hamhocks.

cup or bowl

Minestrone

Vegetable Soup.

cup or bowl

Vichyssoise

Potato Soup (cold).

cup or bowl

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

salads

Tossed Green Salad

Bay Shrimp Salad or Chicken Salad

Caesar Salad (Per Person)

Romaine Lettuce, Eggs, Garlic, Anchovies, and Cheese.

Minimum Two Orders Prepared Tableside.

Plain Chicken Shrimp

Caprese Salad

Fresh Sliced Buffalo Mozzarella, Tomato, and Fresh Basil in a Balsamic Vinaigrette Dressing.

Fresh Tomato Salad

Fresh Sliced Tomatoes, Celery, Onions, Capers, Olive Oil, Italian Parsley, and Fresh Basil in a Red Wine Vinaigrette Dressing.

sautéed vegetables

Crispy Roasted Potatoes

Potatoes Roasted in Olive Oil.

Roasted Potatoes, Mushrooms and Onions

Potatoes Roasted in Olive Oil, Garlic, Onions and Mushrooms.

Fresh Vegetable Sauté

Fresh Zucchini, Carrot, Bell Pepper, Mushroom and Onion Sautéed in Olive Oil and Garlic

Mushroom Sauté

Mushrooms Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.

Zucchini Sauté

Zucchini Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil, or Marinara Sauce.

Fresh Asparagus Sauté

Fresh Asparagus Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.

Sweet Broccoli Sauté

Sweet Broccoli Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.

Fresh Spinach Sauté

Fresh Spinach Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.

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pasta

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of **\$3.00** for angel hair.
Additional charge of **\$3.00** or more for substitutions.
All tomato sauce has garlic.
Available in Small or Large Portions

Anchovy Sauce

Anchovies Sauteéd in Garlic and Olive Oil.

Meat Ball or Pork Sausage

Carbonara

Bacon and Ham Pan Fried in Olive Oil, Garlic, Onions, mixed with Egg and Parmesan Cheese.

Clam Sauce

Chopped Clams Pan Fried in Olive Oil, Garlic with Light White Wine. Tomato Sauce Available.

Sausage and Meat Ball Combination

Meat Sauce

Sausage Olio

Sliced Sausage Pan Fried in Olive Oil, Garlic, and Anchovies.

Sausage Putanesca

Sliced Sausage Pan Fried in Olive Oil, Garlic, Capers, Anchovies, Spicy Chili Flakes, and Tomato Sauce.

Sausage Alla Pomodori

Sliced Sausage Pan Fried in Olive Oil, Garlic with Bacon, Onion, Fresh Tomato, Fresh Basil, and White Wine Tomato Sauce.

Pomodori Sauce

Pan Fried Bacon in Light Olive Oil, with Garlic, Onion, Fresh Tomato, Fresh Basil in a White Wine Tomato Sauce.

vegetarian

Additional charge of **\$3.00** or more for substitutions.
All tomato sauce has garlic.
Available in Small or Large Portions

Pasta with Marinara

Homemade Marinara Sauce Made with Fresh Tomato, Garlic and Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.

Pasta with Pesto

Homemade Pesto Sauce (includes ground pine nuts) with Garlic and Cheese. Served over a Bed of Linguine, Fettucini or Rigatoni.

Cheese Ravioli

Stuffed with Ricotta Cheese in a Savory Tomato Sauce.

Fettucini Alfredo

Broccoli, Cream and Cheese Sauce.

Rigatoni Alla Ricotta

Rigatoni Tossed with Ricotta Cheese in Tomato Sauce.

Linguine Vegetable

Mixed Fresh Vegetables Sauteéd with Olive Oil and Garlic Served over a Bed of Linguine.

Linguine Steak Sauce

Roasted Onion, Mushroom, Sauteéd with White Wine and House Steak Sauce. Served over a Bed of Linguine.

Linguine with Portobello Mushroom

Sauteéd Portobello Mushroom, Sun Dried Tomato, Onion, Spinach, Garlic with a White Wine Sauce. Served over a Bed of Linguine.

Assaggio Linguine

Spicy Peppercini, Roasted Peppers, Black Olive, Mushroom, Capers, Sauteéd with Olive Oil and White Wine Butter Sauce. Served over a Bed of Linguine.

Linguine Mushroom

Mushrooms Sauteéd with Choice of Garlic, Olive Oil and White Wine Butter Sauce, Tomato Sauce or Alfredo Sauce. Served over a Bed of Linguine.

Eggplant Alla Parmigiana

Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese. Choice of Linguine, Fettucini or Rigatoni.

Fresh Eggplant Milanese

Diced Eggplant Pan Fried in Olive Oil, Garlic and Fresh Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.

Baked Stuffed Eggplant

Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine, Fettucini or Rigatoni.

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

chicken

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of **\$3.00** for angel hair.
Additional charge of **\$3.00** or more for substitutions.
All tomato sauce has garlic.
Available in Small or Large Portions

Chicken Alla Parmigiana

Boneless Chicken Breast Lightly Breaded with Melted Mozzarella Cheese and Tomato Sauce.

Chicken Piccata

Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Capers, Garlic and Lemon with a White Wine Butter Sauce.

Chicken Alla Milanese

Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Garlic and Fresh Basil.

Chicken Alla Marsala

Boneless Breaded Chicken Breast with a Mushroom Marsala Wine Butter Sauce.

Chicken Scampi Style

Boneless Chicken Breast Lightly Breaded, Pan Fried in Olive Oil, Garlic, lemon and White Wine Butter Sauce.

Chicken Anchovy Olio

Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovies.

Chicken Putanesca

Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley with a Light Spicy Tomato Sauce.

Chicken Alla Cacciatore

Boneless Chicken Thighs with Olive Oil, Garlic, Mushrooms, Bell Peppers, Black Olives, Red Wine and Tomato Sauce.

Chicken Alla Pomodori

Boneless Chicken Thighs with Bacon, Onion, Fresh Chopped Tomato, Fresh Basil, and White Wine Tomato Sauce.

Chicken Assaggio

Boneless Julienne Chicken Pan Fried in Light Olive Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.

Boneless Julienne Chicken Vegetable

Boneless Julienne Chicken Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts).

Chicken Alla Saltimbocca Romana

Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.

Chicken Alla Sorrentino

Boneless Breaded Chicken Breast Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

seafood

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of **\$3.00** for angel hair.
Additional charge of **\$3.00** or more for substitutions.
All tomato sauce has garlic.
Available in Small or Large Portions

Shrimp Assaggio

Jumbo Shrimp Pan Fried in Light Olive Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.

Shrimp Marinara

Jumbo Shrimp Lightly Floured and Pan Fried in Olive Oil, Garlic and Mushrooms with a Red Wine Tomato Sauce.

Shrimp Scampi

Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.

Shrimp Alla Francese

Pan Fried Breaded Jumbo Shrimp in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.

Fish Sauté

Pan Fried Fresh Fish in Olive Oil with Crispy Garlic.

Fish Alla Piccata

Pan Fried Fresh Fish in Olive Oil and Garlic, with Lemon, Capers, White Wine and a Light Butter Sauce.

Fish Alla Scampi

Pan Fried Fresh Fish in Olive Oil and Garlic, with a White Wine Butter Sauce.

Fish Arrabiata

Pan Fried Fresh Fish in Olive Oil and Garlic with Ham, Bacon, and Spicy Tomato Sauce.

Fish Alla Pomodori

Pan Fried Fresh Fish in Olive Oil and Garlic with Bacon, Onion, Fresh Diced Tomato, Fresh Basil, and a White Wine Tomato Sauce.

Calamari Steak Sauce

Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a Home made Steak Sauce, Onions and Mushrooms.

Calamari Marinara

Pan Fried Calamari Strips in Olive Oil and Garlic with a Red Wine Tomato Sauce.

Calamari Alla Parmigiana

Calamari Steak Lightly Breaded and Pan Fried in Olive Oil and Garlic with Melted Mozzarella Cheese, in Tomato Sauce.

Calamari Alla Scampi Style

Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a White Wine Butter Sauce.

Mussels Alla Marinara

Pan Fried Mussels in Olive Oil and Garlic with a Red Wine Tomato Sauce.

Mussels Alla Basil

Pan Fried Mussels in Olive Oil, Garlic with Fresh Basil in a White Wine Butter Sauce.

Fresh Clams Scampi

Fresh Clams Lightly Pan Fried in Olive Oil and Garlic, with Light Wine Butter Sauce. Served over Linguine. Tomato Sauce Available.

Fresh Clam Casino

Fresh Clams Pan Fried in Olive Oil and Garlic, with Bacon, Onion, Fresh Basil and a White Wine Butter Sauce

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

house specials

All tomato sauce has garlic.
Additional charge of **\$3.00** or more for substitutions.
All tomato sauce has garlic.
Available in Small or Large Portions

Linguine Putanesca

Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley a Light Spicy Tomato Sauce. Served over a Bed of Linguine.

Linguine Broccoli Olio

Broccoli Pan Fried in Olive Oil, Garlic and Anchovies. Served over a Bed of Linguine.

Cheese Ravioli with Meat Sauce

Stuffed with Ricotta Cheese in a Savory Meat Sauce.

Rigatoni Alla Ricotta

*Choice of Rigatoni Tossed with Ricotta Cheese and Tomato Sauce: with Meatball
with Italian Sausage
or Combo of Both*

Rigatoni Arrabiata

Pan Fried Bacon and Ham with Spicy Tomato Sauce.

Lasagna

Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella.

Sausages and Peppers with Potato

*Sliced Sausages, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a Light White Wine Sauce.
Served with Roasted Potatoes.*

Shrimp Vegetable

Shrimp Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.
• Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts).

Shrimp Fettucini Alfredo

Jumbo Shrimp and Broccoli.

Shrimp Picante (Spicy)

*Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Chili Flakes and Fresh Basil.
Served over a Bed of Linguine.*

Chicken & Shrimp Vegetable

*Boneless Julienne Chicken and Bay Shrimp Sauteéd with Garlic Oil and White Wine Sauce.
Served over a Bed of Linguine.*

Chicken & Shrimp Sweet Basil

*Boneless Julienne Chicken with Bay Shrimp Sauteéd in Garlic, Roasted Pepper, Sweet Basil with a White Wine Sauce.
Served over a Bed of Linguine.*

Chicken & Shrimp Creamy Pesto

*Boneless Julienne Chicken Breast with Bay Shrimp Sauteéd in Garlic, Sun Dried Tomatoes, Basil in a Pesto Cream Sauce (includes ground pine nuts).
Served over a Bed of Linguine.*

Sicilian Chicken

*Boneless Chicken Thighs, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a light White Wine Sauce.
Served with Roasted Potatoes.*

Chicken Fettucini Alfredo

Julienne Chicken Breast and Broccoli.

Calamari Strips Vegetable

Calamari Strips Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.
• Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts).

Seafood Combination

Shrimp, Calamari, Clams, and Mussels Prepared Spicy or Mild. Choice of Garlic or Tomato Sauce. Served over a Bed of Linguine.

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

grill

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of **\$3.00** for angel hair.
Additional charge of **\$3.00** or more for substitutions.
All tomato sauce has garlic.
Available in Small or Large Portions

New York Steak**

*Black Pan Grilled New York Steak with
Lightly Buttered Mushrooms and Onions
with a Wine Sauce.*

Pepper Steak**

*Black Pan Grilled Steak with Bell Peppers,
Peppercorn, and Onions in a Light Butter Sauce
and Red Wine.*

Osso Bucco Alla Romana

*Braised Veal Shank with Onions, Garlic in a
Lightly Seasoned Tomato Sauce.*

veal

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of **\$3.00** for angel hair.
Additional charge of **\$3.00** or more for substitutions.
All tomato sauce has garlic.
Available in Small or Large Portions

Veal Alla Parmigiana

*Lightly Breaded Pan Fried Veal Cutlet,
Topped with Tomato Sauce and Melted
Mozzarella Cheese.*

Veal Alla Piccata

*Pan Fried Lightly Floured Veal Cutlet in
Olive Oil and Garlic, with Lemon, Capers
in a White Wine Butter Sauce.*

Veal Alla Milanese

*Lightly Breaded Veal Cutlet Pan Fried in
Olive Oil, Garlic and Fresh Basil. Served with Linguine.*

Veal Alla Sorrentino

*Veal Cutlet Layered with Sliced Breaded
Eggplant, Melted Mozzarella Cheese, with a
Mushroom Marsala Wine Butter Sauce.*

Veal Alla Marsala

*Breaded Veal Cutlet with Mushrooms and
a Marsala Wine Butter Sauce.*

Veal Saltimbocca Romana

*Lightly Breaded Veal Pan Fried in Olive Oil,
Topped with Spinach, Melted Mozzarella Cheese,
Prosciutto Ham in a Mushroom White Wine
Butter Sauce.*

Veal Alla Francese

*Pan Fried Breaded Veal Cutlet in Egg Batter,
Garlic, Lemon, and a White Wine Butter Sauce.*

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

chef's special

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of **\$3.00** for angel hair.
Additional charge of **\$3.00** or more for substitutions.
All tomato sauce has garlic.
Available in Small or Large Portions

Osso Bucco and Shrimp Picante

- ◆ Braised Veal Shank with Onions, Garlic with a Lightly Seasoned Tomato Sauce.
- ◆ Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.

New York Steak and Shrimp Scampi**

- ◆ New York Steak with Mushrooms and Onions in a White Wine Sauce.
- ◆ Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.

Fish and Jumbo Shrimp Casino

- ◆ Fresh Island Fish Pan Fired in Olive Oil and Garlic.
- ◆ Jumbo Shrimp Pan Fried in Olive Oil, Bacon, Onion, Fresh Basil and Garlic with a White Wine Butter Sauce.

Shrimp and Chicken Picante (Spicy Garlic Shrimp and Chicken)

- ◆ Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.
- ◆ Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.

Chicken Parmigiana and Ravioli

- ◆ Boneless Chicken Breast Breaded and Baked with Tomato Sauce and Melted Mozzarella Cheese.
- ◆ Served with Ravioli and Tomato Sauce.
Entree Served with Ravioli Pasta

Chicken, Jumbo Shrimp and Portobello

- ◆ Boneless Julienne Chicken Thigh Sauteéd with Shrimp, Portobello Mushroom, Sundried Tomato, Onion, Spinach and Homemade Chicken Stock. Served over a Bed of Linguine

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

side orders

Steamed White Rice

Crispy Roasted Garlic

Alfredo Sauce

Pesto Sauce (includes ground pine nuts)

Steak Sauce

Meat Ball or Pork Sausage

Sausage and Pepper

Pasta

Garlic or Tomato

Alfredo Broccoli

Mushroom

extra or add-on items

Additional Mushrooms

Additional Portobello Mushrooms

Clam Sauce (5 oz cup)

Arrabiata Sauce (5 oz cup)

beverage

Juice

Orange, Pineapple or Cranberry.

Plantation Iced Tea

Mineral Water

Soda (1 Refill)

Kona Coffee or Hot Tea

Iced Tea (Refillable)

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